



**THE OLIVER MILLER
HOMESTEAD**

LEARNING FROM THE PAST

SALT, DRY, AND PICKLE RECIPE BOOK 2015

This recipe booklet includes an 18th century version and a modern version of a few of the items that were sampled at the Oliver Miller Homestead for

Salt, Dry, and Pickle Day September 20 2015

18th Century Directions for Preserving Eggs without Refrigeration

Ingredients

- 1 Dozen Farm Fresh Eggs
- Slaked Lime (from a building supply store, ask for Hydrated Lime)
- Oil
- Pottery Crock with Tight Fitting Lid

Directions

Cover the bottom of the crock with a layer of the Lime. Add the Eggs until the crock is full. Mix 1 quart of water with 1 ounce (3 Tablespoons) of Lime and pour this mixture over the Eggs to completely cover the Eggs. Place a layer of oil on top of the water to prevent evaporation. Close crock with lid. Store in a cool place for up to 8 months. When removing the Eggs from the crock use a slotted wooden spoon to prevent oils and dirt from your hands from transferring into the Lime solution.

18th Century Method for Making Vinegar

Ingredients

- 10 pounds Coarse Sugar
- 10 gallons Water
- Slice of Toasted Bread
- Yeast

Directions

Take 10 pounds coarse sugar and 10 gallons of water. Boil them together skimming it well as long as any scum will arise, then put it into tubs and when about half cold put in a thick slice of bread toasted and well soaked with yeast, let it work in the tubs twenty-four hours then put it into a cask iron hooped and well painted and fixed in place where the Sun has full power and so as to have no occasion to move it. Cover the bung to keep the dirt out. It will generally be fit to use in about four months, then draw it off for use, but if not soon enough let it stand a month longer.

18th Century Hard Tack (Also Known As Ships Biscuits)

Ingredients

- Salt
- Flour
- ½ cup Warm Water

Directions

Mix one teaspoon of salt into one cup of unbleached flour. Knead this mixture as you add ½ cup warm water. Consistency should be neither sticky nor dry. Roll out to 3/8 inch thickness. Cut into regulation sized 3 ½ by 3 ½ inch size.

18th Century Brine for Meats before Salting, Smoking, or Roasting

Ingredients

- 1 Gallon of Boiling Water
- Enough Salt to float an Egg and to add to Cask
- Meat Cuts
- Wooden Cask for storage with a Lid

Directions

Set the Water over the fire and bring to a boil. Add enough Salt to float a fresh Egg. Place a layer of Salt on the bottom of the cask. Add a layer of Meat. Add a layer of Salt. Repeat until cask is full. Pour the Brine over the packed Meat until the Brine covers the Meat and fills the cask. Place the Lid on the cask and weigh it down if it floats. The Brine can be changed out if it starts frothing.

Modern Brine for Meats before Roasting

Ingredients

- 1cup kosher salt
- 1/2cup light brown sugar
- 1gallon vegetable stock
- 1tablespoon black peppercorns
- 1 1/2teaspoons allspice berries
- 1 1/2teaspoons chopped candied ginger
- 1 gallon heavily iced water

Directions

Combine the vegetable stock, salt, brown sugar, peppercorns, allspice berries, and candied ginger in a large stockpot over medium-high heat. Stir occasionally to dissolve solids and bring to a boil. Then remove the brine from the heat, cool to room temperature, and refrigerate. Combine the brine, water and ice in a 5-gallon bucket. Place meat in brine. If necessary, weigh down the meat to ensure it is fully immersed, cover, and refrigerate or set in cool area for 8 to 16 hours, turning the meat once half way through brining. Finish cooking using favorite roasting recipe.

18th Century Raspberry Vinegar

Ingredients

- 6 pounds Raspberries
- 2 pounds Red Wine Vinegar
- 10 pounds Sugar

Directions

Choose your Raspberries sufficiently ripe but not over ripe, put them into your preserving pan with the vinegar and sugar broke. Put it on the fire, let it boil up several times and keep it stirring with a wooden stick and when it is done to the consistence of a syrup run it through a flannel bag into bottles with corks. Stopper the bottle and store in a cool dark place.

Modern Raspberry Vinegar

Ingredients

- 4 Cups Raspberry
- 5 Cups White Wine Vinegar

Directions

In a large glass bowl, combine raspberries and 1 cup of the vinegar. Using a potato masher, lightly crush raspberries. Add remaining vinegar, stirring to combine. Cover tightly with plastic wrap and let stand in a dark, cool place for 1 to 4 weeks, stirring every 2 to 3 days. Taste weekly until desired strength is achieved. Process 3 pint jars for canning and can following safe canning procedures.

18th Century Pickle Vinegar

Ingredients

- 1 peck of Gooseberries
- 2 gallons Water
- 1 pound Brown Sugar
- 1 pound Treacle
- Spoonful of Fresh Barm

Directions

To every Peck of very ripe Gooseberries of any Sort, put two Gallons of Water, crush the Fruit well with your Hands, and mix it well with the Water; let it work three Weeks, stirring it four or five Times a Day, then strain the Liquor, put a Pound of brown Sugar, a Pound of Treacle, and a Spoonful of fresh Barm; let it work three or four Days, turn it in iron-hooped Barrels, let it stand a Year or more, it is the best Vinegar for Use.

Modern Pickle Vinegar

Ingredients

- Ripe Gooseberries
- Water
- Honey
- Brown sugar

Directions

Select ripe berries, bruise them in a mortar or basin, and to every quart of berries allow three quarts of water. Let them come to a boil; then let them get cold, and stand for twenty-four hours. Strain through cheesecloth, then through a jelly bag, and to every quart of this liquor add one-half pound of brown sugar. Stir all well and put into a barrel, add one-fourth pound of honey and bung up tightly. In a year it will be perfect.

18th Century Strawberry Jam

Ingredients

- 6 quarts Strawberries
- 1 quart Water
- 1 ½ pounds Sugar

Directions

Take Strawberries and Water just boil them up sufficiently to extract the juice, then strain them and to every quart of juice put sugar and boil it very quick till it Jellies observing to skim it well.

Modern Strawberry Jam

Ingredients

- 5 Whole Tart Apples, coarsely chopped
- 1 Whole Lemon or Lime, finely chopped
- Water
- 8 cups Hulled Strawberry Halves
- 5 ½ cups Granulated Sugar

Directions

In a large, deep stainless steel saucepan, combine apples, lemon, and enough water to prevent

sticking. Bring to a boil over high heat. Reduce heat, partially cover and boil gently, stirring occasionally, for 20 minutes, until mixture is very soft. Working in batches, transfer mixture to a fine sieve. With back of spoon press mixture through sieve to yield 2 cups applesauce. Discard skins and cores. In a clean large, deep stainless steel saucepan, combine applesauce, strawberries and sugar. Bring to a boil over medium heat, stirring constantly to dissolve sugar. Boil, stirring frequently, until mixture thickens and mounds on a spoon, about 20 minutes. Remove from heat and skim off foam. Process 4 pint jars for canning, and can following safe canning procedures.

18th Century Red Currant Jelly

Ingredients

- Currants
- Water
- Sugar

Directions

Strip the currants from the stalks, put them in a stone jar, stop it close, set it in a kettle of boiling water half way the jar, let it boil half an hour, take it out and strain the juice through a coarse hair sieve; to a pint of juice put a pound of sugar, set it over a fine quick clear fire in your preserving-pan or bell metal skillet; keep stirring in all the time till the sugar is melted, then skim the scum off as fast as it rises. When your jelly is very clear and fine, pour it into gallipots; when cold, cut white paper, just the bigness of the top of the pot, and lay it on the jelly, dip those papers in brandy; then cover them close with white paper, and prick it full of holes; set it in a dry place, put some into glasses and paper them.

Modern Red Currant Jam

Ingredients

- 5 Whole Tart Apples, coarsely chopped
- 1 Whole Lemon or Lime, finely chopped
- Water
- 6 cups Stemmed Red Currants
- 5 ½ cups Granulated Sugar

Directions

In a large, deep stainless steel saucepan, combine apples, lemon, and enough water to prevent sticking. Bring to a boil over high heat. Reduce heat, partially cover and boil gently, stirring occasionally, for 20 minutes, until mixture is very soft. Working in batches, transfer mixture to a fine sieve. With back of spoon press mixture through sieve to yield 2 cups applesauce. Discard skins and cores. In a clean large, deep stainless steel saucepan, combine applesauce, red currants and sugar. Bring to a boil over medium heat, stirring constantly to dissolve sugar. Boil, stirring frequently, until mixture thickens and mounds on a spoon, about 20 minutes. Remove from heat and skim off foam. Process 4 pints jars for canning and can following safe canning procedures.

18th Century Apple Butter

Ingredients

- 1 quart Apple Cider
- 4 pounds Cooking Apples, coarsely chopped
- 3 cups Sugar
- ½ Teaspoon Cinnamon
- ¼ Teaspoon Allspice
- ¼ Teaspoon Cloves

Directions

Boil the Cider for 10 minutes. Add the apples. Cook until they are very soft, stirring as needed to prevent burning. Force the soft mixture through a sieve. Return this mixture to pot, and stir in the Sugar, Cinnamon, Allspice and Cloves. Place pot over very low heat, stirring frequently, until the mixture thickens.

Modern Apple Butter

Ingredients

- 2 pounds Apples
- 3 cups Sweet Apple Cider
- ¼ cup Honey
- ½ teaspoon Cinnamon
- ¼ teaspoon Ground Cloves
- ¼ teaspoon Allspice

Directions

Boil the cider in a large, uncovered pot for 15 minutes. While the cider is boiling, peel the apples and cut them into small pieces, discarding the core. Add the apples to the boiled cider. Cover, and cook them over very low heat until tender, about 1 hour. Stir often with a long, wooden spoon. Remove the pot from the heat. Mash the tender apples with a fork. Stir in the honey, cinnamon, ground cloves, and allspice. Put the pot back on the stove. Cook over very low heat, stirring frequently, until the mixture thickens, about 20 minutes. Cool the apple butter. Pour it into a jar and store it in the refrigerator. Yields 2 pints.

18th Century Mushroom Ketchup and Powder

Ingredients

- Mushroom Caps
- Salt
- ½ ounce Clove
- ½ ounce Mace
- ½ ounce Allspice
- Red Wine
- Ginger

Directions

Take the large flaps of mushrooms gathered dry, and bruise them; put some at the bottom of an earthen pan; strew some salt over, then mushrooms, then salt, till you have done. Put in half an ounce of cloves and mace, and the like of all-spice. Let them stand six days, stir them up every day, then send them to the oven, and bake

them gently for four hours. Take them out, and strain the liquor through a cloth or fine sieve. To every gallon of liquor add a quart of red wine. If not salt enough, add a little more, a race or two of ginger cut small; boil it till one quart is wasted; strain it into a pan, and let it be cold. Pour from the settlings; bottle it, and cork it tight.

18th Century Mushroom Powder

Ingredients

- Mushrooms
- 2 large Onions
- Whole Cloves
- Salt
- ¼ ounce Mace
- 2 Teaspoons Pepper

Directions

Take half a peck of fine large thick mushrooms, wash them clean from grit and dirt with a flannel rag, scrape out the inside, cut out all the worms, put them into a kettle over the fire without any water, two large onions stuck with cloves, a large handful of salt, a quarter of an ounce of mace, two teaspoons full of beaten pepper, let them simmer till the liquor is boiled away; take great care they do not burn; then lay them on sieves to dry in the sun, or in tin plates, and set them in a slack oven all night to dry, till they will beat to powder: press the powder down hard in a pot, and keep it for use. You may put what quantity you please for the sauce.

Modern Mushroom Ketchup and Powder

Ingredients

- 2 pounds fresh mushrooms
- 2 tablespoons kosher or sea salt
- 2 bay leaves
- 1 large onion, chopped
- zest of 1 lemon
- 1 tablespoon grated horseradish
- 1/4 teaspoon ground clove

- 1/2 teaspoon ground allspice
- pinch of cayenne
- 1/2 cup cider vinegar

Directions

Wipe the mushrooms clean and chop them or break them into small pieces. Combine the mushrooms, salt, and bay leaves in a large non-metallic bowl. Mash for a few minutes with a big spoon or masher. Cover and let sit overnight. The mushroom mixture will reduce in size considerably. Transfer the mixture to a Dutch oven or other big cooking pot and stir in the remaining ingredients. Bring to a boil over medium-high heat, reduce heat to low, and simmer the mixture for about 30 minutes, stirring often. The longer you cook it, the more concentrated the flavor will be. Remove the pot from the heat and allow the mixture to cool, then place it in a large piece of muslin-type cloth or a double layer of cheesecloth, and squeeze the cloth over a bowl to remove as much liquid as possible. When you're done squeezing, you should have about 2 cups of liquid — your ketchup! Store it in a glass bottle with a cork or other stopper. **Don't throw out the wrung-out mushroom bits!** Spread them on a baking sheet and dry thoroughly in a 200°F oven. This may take up to several hours, depending on how much liquid you managed to squeeze out. The mixture can be ground into a powder and used for seasoning or left as is and added to soups and other dishes.

18th Century Traveling Sauce

Ingredients

- Claret
- Vinegar
- Verjuice
- Salt
- Black Pepper
- Nutmeg
- Cloves
- Ginger
- Dried Orange Peel
- Mustard Seed
- Shallots

- Bay Leaves
- Sweet Basil or Sweet Marjoram
- Thyme
- Cinnamon

Directions

Take two Quarts of Clarets, a quarter of a Pint of Vinegar, and as much Verjuice; put these together in a new Stone-Jar that will admit of being stopped close: Put to this a quarter of a Pound of Salt that has been well dried over the Fire, an Ounce of Black-Pepper, a Drachm of Nutmeg beaten fine, and as much Cloves, a Scruple of Ginger, two or three little Bits of dried Orange-Peel, half an Ounce of Mustard-Seed bruised, half a dozen Shallots bruised a little, five or six Bay-Leaves, a little Sprig of Sweet Basil, or Sweet Marjoram, a Sprig of Thyme, and a little Cinnamon; then stop your Jar close, and let the Mixture infuse for twenty-four Hours upon hot Embers: when this is done, strain your Composition through a Linen Cloth, till you have expressed as much Liquor as possible, and put it in a dry Stone Bottle or Jar, and stop it close as soon as 'tis cold. You must keep this in a dry Place, and it will remain good twelve Months. This is a good Companion for Travellers, who more frequently find good Meat than good Cooks. My Author adds, that those who are Admirers of the Taste of Garlic, may add it to this Sauce, or diminish, or leave cut any particular Ingredient that they do not approve of. It may also be made of Water only, or of Verjuice, it will last good three Months; if we make it of Vinegar, it will last a Year; or of Wine, it will last as long. Use a little of this at a time, stirring it well when you use it.

Modern Traveling Sauce

Ingredients

- 1/2 c. cold water
- 1/4 c. golden raisins
- 1/2 c. aged balsamic vinegar
- 1/4 c. worcestershire sauce
- 1/4 c. ketchup

- 1/4 c. dijon mustard (don't substitute or you won't get the same product)
- a pinch of cayenne for some heat
- 1/4 t. black pepper
- 1-3 garlic clove, cut in half
- 1 onion, cut into chunks
- 1/2 t. celery seed
- 1/4 t. kosher salt
- 1 large orange

Directions

Cut the orange in half and cut one of the halves into quarters. Add two orange segments, squeezing the juices into the pan first. Add all ingredients to a medium saucepan. Give it a good mixing. On low heat simmer sauce for about 15 minutes. You want bubbles just breaking the surface, not a rolling boil or it will get too thick. After 15 minutes, strain this through a fine mesh strainer. Squeeze out all the juices. Before you adjust the seasoning, you have to let this cool completely. If you season this hot, it will taste different when it's cold. Once it's cooled, then taste for salt and pepper adjustments.

18th Century Mustard

Ingredients

- Mustard Seed Flour
- Beef Stock or Salted Water

Directions

Those who live in the Country, or go to Sea, have frequent occasion to use Mustard, when there is no opportunity of getting it without extraordinary Trouble. It is a Sauce seldom thought on till the Minute we want it; and then, according to the old Way of making it, if we are lucky enough to have Mustard-Seed in the House, we must spend an Hour in the Ceremony of grinding it in a wooden Bowl, and an Iron Cannon-Bullet, according to the

old Custom; or, if we have Mustard by us, ready made, if it has stood a Week, it is then of no value, if it is in small quantity. But to obviate this Difficulty, the Invention of grinding Mustard-Seed in a Mill, and thereby reducing of it to Flour, to be made fit for the Table in an instant, has been very well received: for by that Contrivance we have it always fresh, and full of brisk Spirits, and may only make just what we want without any spoil, as long as we keep a Stock of this Flour by us. There are two Sorts of Mustard: viz. The white Sort, which is large Grain, and not so strong; and the black Sort, which is a small Grain. That which I account the best, is from the wild Mustard, commonly found growing in Essex, which sells the best in the Markets. But from whatever Place we have it, regard should be chiefly had to its being free from Mustiness, which happens from the gathering the Seed wet, or in the Dew, and laying it close together before it is threshed. When this Seed is dry and sweet, grind it in a Mill, such as a Coffee-Mill; but the Mill must be fresh, and free from any Flavour or Taint: it should not indeed be used with any other thing. When you have ground a sufficient Quantity, pass it through a pretty open Sieve, and then next day put it into Vials with open Mouths, pressing it down close; stop them well, and keep it for use. When you want good Mustard for the Table, take a spoonful or two of this Flour, and as much boiling Liquor from the Pot, where Beef or Pork is boiled, as will make it of the Consistence you desire, stirring it well till it is mixed for your Purpose; or for want of such Liquor, boil a little Salt and Water together, and mix your Mustard-Flour with that; but in either of these Ways you must observe, that while your Mustard is warm it will last better.

Modern Mustard

Ingredients

- 1/4 cup dry mustard powder
- 2 teaspoons light brown sugar
- 1 teaspoon kosher salt
- 1/2 teaspoon turmeric

- 1/4 teaspoon paprika
- 1/4 teaspoon garlic powder
- 1/2 cup sweet pickle juice
- 1/4 cup water
- 1/2 cup cider vinegar
- 1/4 cup mustard seed

Directions

In a small, microwave-proof bowl whisk together the dry mustard, brown sugar, salt, turmeric, paprika and garlic powder. In a separate container, combine the pickle juice, water and cider vinegar and have standing by. Place the mustard seed into a spice grinder and grind for a minimum of 1 minute, stopping to pulse occasionally. Once ground, immediately add the mustard to the bowl with the dry ingredients and add the liquid mixture. Whisk to combine. Place the bowl into the microwave and heat on high for 1 minute. Remove from the microwave and puree with a stick blender for 1 minute. Pour into a glass jar or container and allow to cool uncovered. Once cool, cover and store in the refrigerator for up to 1 month.

18th Century Pickled Cucumber Slices

Ingredients

- Cucumbers
- Onions
- Salt
- White Wine Vinegar
- Mace
- Whole Pepper
- Ginger
-

Directions

Take the large cucumbers before they are too ripe, slice them the thickness of crown-pieces in a pewter dish; to every dozen of cucumbers slice two large onions thin, and so on till you have filled your dish, with a handful of salt between every row; then cover them with another pewter dish, and let them stand twenty four hours, then put them into a cullendar, and let them drain very well; put them in a jar, cover them over with white wine vinegar, and them stand four hours; pour the vinegar from them into a copper sauce-pan, and boil it with a

little salt: put to the cucumbers a little mace, a little whole pepper, a large race of ginger sliced, and then pour the boiling vinegar on; cover them close, and when they are cold tie them down. They will be fit to eat in two or three days.

Modern Pickled Cucumber Slices

Ingredients

- 20 cups sliced Cucumbers
- ½ cup Pickling Salt
- 7 cups White Vinegar
- 5 cups Water
- 1 tablespoon Ground Turmeric
- 2 Cinnamon Sticks
- 1 piece Ginger Root
- 1 tablespoon Mustard Seeds
- 1 teaspoon Whole Cloves
- 2 cups Granulated Sugar
- 2 cups Lightly Packed Brown Sugar

Directions

In a large clean crock or glass or stainless steel bowl, combine cucumbers and pickling salt. Mix thoroughly and let stand in a cool place for 3 hours. Drain cucumbers and discard liquid. Rinse crock. Rinse cucumbers in cold running water and drain thoroughly. Return to crock. In a large stainless steel saucepan, combine 3 cups of the vinegar, 4 cups of the water and turmeric. Bring to a boil over medium-high heat. Ladle over cucumbers and let cool to room temperature. Drain, discarding liquid. Rinse crock. Taste cucumbers and, if they are too salty, rinse in cold running water and drain thoroughly. Return to crock. Meanwhile, tie cinnamon sticks, gingerroot, mustard seeds, and cloves in a square of cheesecloth, creating a spice bag. In a large stainless steel saucepan, combine granulated sugar, remaining 4 cups vinegar, remaining 1 cup water and spice bag. Bring to a boil over medium-high heat, stirring to dissolve sugar. Reduce heat and boil gently for 15 minutes until spices have infused the liquid. Ladle over cucumbers. Cover and let stand in a cool place for at least 12 hours, but no longer than 24 hours.

Remove spice bag and discard. Drain pickles, reserving liquid. In a large stainless steel saucepan, combine brown sugar, and reserved liquid. Bring to a boil over medium-high heat, stirring to dissolve sugar. Process 3 pint jars for canning, and can following safe canning procedures.

18th Century Pickled Beets

Ingredients

- Water
- Beet Roots
- Vinegar

Directions

Set a pot of spring-water on the fire, when it boils put in your beets, and let them boil until they are tender; take them out, and with a knife take off all the outside, cut them in pieces according to your fancy; put them in a jar and cover them with cold vinegar, and tie them down close; when you use the beet take it out of the pickle, and cut it into what shapes you like; put it in a little dish with some of the pickle over it. You may use it for sallads, or garnish.

Modern Pickled Beets

Ingredients

3 tablespoons Pickling Spice
2 ½ cups White Vinegar
1 cup Water
1 cup Granulated Sugar
10 cups Prepared Beets

Directions

To prepare beets for use in this recipe, leave the root and 2 inches of stem intact to prevent bleeding. Scrub thoroughly, and sort by size, placing larger beets on the bottom of a saucepan and smallest on top. Add water to cover, bring to a boil and cook until tender, 20 to 40 minutes depending upon the size of the beets. Remove beets from saucepan as they are cooked and run under cool running water. Drain. Slip off the skins and remove tap root and stems. Leave baby beets

whole and slice or quarter larger beets. Tie pickling spice into a square of cheesecloth creating a spice bag. In a large stainless steel saucepan, combine vinegar, water, sugar, and spice bag. Bring to a boil over medium-high heat, stirring to dissolve sugar. Reduce heat and boil gently for 15 minutes, until spices have infused the liquid. Discard spice bag. Add beets and return mixture to a boil. Process 6 pint jars for canning, using a slotted spoon, add beets into canning jars. Ladle hot pickling liquid in to jars to cover beets. Process for canning following safe canning procedures.

18th Century Pickled Onions

Ingredients

- Onions
- Water
- Salt
- Mace
- Cloves
- Nutmeg
- White Wine Vinegar

Directions

Take your onions when they are dry enough to lay up for winter, the smaller they are the better they look; put them into a pot, and cover them with spring-water, with a handful of white salt, let them boil up; then strain them off, and take three coats off; put them on a cloth, and let two people take hold of it, one at each end, and rub them backwards and forward till they are very dry; then put them in your bottles, with some blades of mace and cloves, a nutmeg cut in pieces; have some double-distilled white-wine vinegar; boil it up with a little salt; let it be cold, and put it over the onions; cork them close, and tie a bladder and leather over it.

Modern Pickled Onions

Ingredients

- 16 cups peeled Pickling or Pearl Onions
- 1 cup Pickling Salt

- Water
- 8 cups White Vinegar
- 2 cups Granulated Sugar
- ¼ cup Mustard Seeds
- 7 teaspoons Prepared Horseradish
- 7 small Red Chili Peppers, slit twice, lengthwise
- 7 Bay Leaves

Directions

In a large clean crock, glass or stainless steel bowl, combine onions and pickling salt. Add water to cover. Cover and let stand in a cool place for at least 12 hours but no longer than 18 hours. Transfer onions to a colander placed over a sink and drain. Rinse with cool running water and drain thoroughly. In a large stainless steel saucepan, combine vinegar, sugar, mustard seeds, and horseradish. Bring to a boil over medium-high heat, stirring to dissolve sugar. Reduce heat and boil gently for 15 minutes, until spices have infused the liquid. Process 7 pint jars for canning. Pack onions in to canning jars. Add 1 pepper and 1 bay leaf to each pint jar. Ladle hot pickling liquid into jars to cover onions. Process for canning following safe canning procedures.

18th Century Brandy Cherries

Ingredients

- Cherries
- Sugar
- Water
- Brandy

Directions

Select the nicest Cherries, trim them, leaving a short Stem to each Cherry that the Juice may be retained. Wash and wipe them gently and put them in large-mouthed Bottles. Have ready a good Syrup (a Pint of Water to a Pound of Sugar) and when it is nearly cold add one Pint and a Half of French Brandy to every Pint of Syrup mix it thoroughly and pour it cold over your Cherries. Seal the Bottles Well.

Modern Brandy Cherries

Ingredients

- 1 cup Granulated Sugar
- 2 cups Water
- 5 cups Cherries with pits
- 4 tablespoons Brandy

Directions

In a large stainless steel saucepan, over medium-high heat, combine sugar and water. Bring to a boil, stirring to dissolve sugar. Add cherries, stirring constantly, and return to a boil. Reduce heat and boil gently for 5 minutes. Prepare 4 pint jar for canning. Use a slotted spoon to pack cherries into jars. Add 1 tablespoon of brandy to each jar. Ladle hot syrup over cherries to cover. Process for canning following safe canning procedures.

18th Century Brandy Apricots

Ingredients

- Apricots
- Sugar
- Water
- Brandy

Directions

Take freshly gathered Apricots not too ripe; to Half their Weight of loaf Sugar, add as much Water as will cover the Fruit; boil and skim it: then put in the

Apricots, and let them remain five for six Minutes; take them up without Syrup, and lay them on Dishes to cool; boil the Syrup till reduced one Half; when the Apricots are cold put then in Bottles, and cover them with equal Quantities of Syrup and French Brandy. If the Apricots be clingstone, they will require more scalding.

Modern Brandy Apricots

Ingredients

- 1 cup Granulated Sugar
- 2 cups Water
- 4 cups sliced, pitted, peeled Apricots
- 4 tablespoons Brandy

Directions

In a large stainless steel saucepan, over medium-high heat, combine sugar and water. Bring to a boil, stirring to dissolve sugar. Add apricots, stirring constantly, and return to a boil. Reduce heat and boil gently for 5 minutes. Prepare 4 pint jar for canning. Use a slotted spoon to pack apricots into jars. Add 1 tablespoon of brandy to each jar. Ladle hot syrup over apricots to cover. Process for canning following safe canning procedures.